

L4: Entry 58 of 59 File: DWPI Apr 4, 2000

DERWENT-ACC-NO: 1990-274893

DERWENT-WEEK: 200035

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TITLE: Preserving prod. by preventing oxidn., quenching singlet oxygen growth - by adding safe and effective amt. of active form of <u>conjugated</u> linoleic acids

INVENTOR: HA, Y L; PARIZA, M W

PATENT-ASSIGNEE:

ASSIGNEE CODE WISCONSIN ALUMNI RES FOUND WISC

PRIORITY-DATA: 1989US-0313120 (February 17, 1989)

PATENT-FAMILY:

PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
April 4, 2000	E	000	C07C057/12
August 23, 1990	N/A	029	N/A
September 5, 1990	N/A	000	N/A
February 6, 1991	N/A	000	N/A
May 21, 1991	N/A	000	N/A
October 24, 1991	N/A	000	N/A
July 8, 1993	N/A	000	C09K015/06
August 17, 1994	N/A	011	A23L003/3508
August 14, 1991	N/A	000	N/A
May 3, 1995	E	012	A23L003/3508
June 8, 1995	N/A	000	A23L003/3508
	April 4, 2000 August 23, 1990 September 5, 1990 February 6, 1991 May 21, 1991 October 24, 1991 July 8, 1993 August 17, 1994 August 14, 1991 May 3, 1995	April 4, 2000 E August 23, 1990 N/A September 5, 1990 N/A February 6, 1991 N/A May 21, 1991 N/A October 24, 1991 N/A July 8, 1993 N/A August 17, 1994 N/A August 14, 1991 N/A May 3, 1995 E	April 4, 2000 E 000 August 23, 1990 N/A 029 September 5, 1990 N/A 000 February 6, 1991 N/A 000 May 21, 1991 N/A 000 October 24, 1991 N/A 000 July 8, 1993 N/A 000 August 17, 1994 N/A 011 August 14, 1991 N/A 000 May 3, 1995 E 012

DESIGNATED-STATES: AU BG FI HU JP NO RO SE SU AT BE CH DE DK ES FR GB IT LU NL SE AT BE CH DE ES FR GB IT LI LU NL SE AT BE CH DE DK ES FR GB IT LI LU NL SE

CITED-DOCUMENTS:5.Jnl.Ref; 1.Jnl.Ref; FR 2020643; 01Jnl.Ref

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
CA 1340945C	June 19, 1989	1989CA-0603181	N/A
EP 411101A	February 2, 1990	1990EP-0903647	N/A
US 5017614A	February 17, 1989	1989US-0313120	N/A
JP 03504804W	February 2, 1990	1990JP-0503729	N/A
IL 93351A	February 12, 1990	1990IL-0093351	N/A
JP 94061246B2	February 2, 1990	1990JP-0503729	N/A
JP 94061246B2	February 2, 1990	1990WO-US00630	N/A
JP 94061246B2		JP 3504804	Based on
JP 94061246B2		WO 9009110	Based on
EP 411101A4		1990EP-0903647	N/A
EP 411101B1	February 2, 1990	1990EP-0903647	N/A
EP 411101B1	February 2, 1990	1990WO-US00630	N/A
EP 411101B1		WO 9009110	Based on
DE 69019084E	February 2, 1990	1990DE-0619084	N/A
DE 69019084E	February 2, 1990	1990EP-0903647	N/A
DE 69019084E	February 2, 1990	1990WO-US00630	N/A
DE 69019084E		EP 411101	Based on
DE 69019084E		WO 9009110	Based on

INT-CL (IPC): A23B 4/12; A23B 5/14; A23C 3/08; A23C 19/10; A23L 1/314; A23L 3/35; A23L 3/3508; A23L 3/3517; A61K 31/20; C07C 57/12; C09K 15/06; C11C 3/00

RELATED-ACC-NO: 1991-232034;1993-159240

ABSTRACTED-PUB-NO: EP 411101B BASIC-ABSTRACT:

A method of preserving a prod. by preventing oxidation, quenching singlet oxygen or inhibiting mould growth in the prod. comprises adding to the prod. a safe and effective amt. of an active form of <u>conjugated linoleic</u> acids (<u>CLA</u>). Also claimed is a method of preserving a prod. by adding linoleic acid and a protein capable of in situ converting the linoleic acid to <u>CLA</u>, a safe and effective preservative comprising <u>CLA</u> and a non-toxic salt of 9,11-octadecadienoic acid, 10,12-octodecadienoic acid or their active isomers.

USE/ADVANTAGE - The method of preserving the \underline{food} is safe, natural and effective. The novel compsns. can be prepd. by a simple, inexpensive method. The amt. employed of \underline{CLA} and its non-toxic salts is 1-1,000 ppm of prod.. The compsn. can be used in natural \underline{foods} . @(29pp DWg.No.0/4) ABSTRACTED-PUB-NO:

US 5017614A EQUIVALENT-ABSTRACTS:

A method of inhibiting mould growth in a product which comprises adding to

said product 9,11-octadecadienoic acid, 10,12-octadecadienoic acid or a non-toxic salt thereof.

Oxidn. is prevented, singlet oxygen quenched, and mould growth is a fatty acid-contg. prod. is inhibited by adding the free conjugated_linoleic acids (CLA) 9,11-octadecadienoic acid and 10,12-octadecadienoic acid. CLA is pref. added by forming it in situ by adding linoleic acid and protein contg. SH-gps. to the prod. Pref. protein is whey protein. ADVANTAGE - Can be used on true natural foods, is safe and inexpensive.

(11pp)

WO 9009110A

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CHOSEN-DRAWING: Dwq.0/2

TITLE-TERMS: PRESERVE PRODUCT PREVENT OXIDATION QUENCH SINGLET OXYGEN GROWTH ADD

SAFE EFFECT AMOUNT ACTIVE FORM CONJUGATE LINOLEIC ACID

DERWENT-CLASS: D13 E17

CPI-CODES: D03-H02E; E05-A; E10-C04H; E10-G02D;

CHEMICAL-CODES:

Chemical Indexing M3 *01*

Fragmentation Code

H7 H724 J0 J011 J171 J271 M210 M211 M212 M213

M214 M215 M216 M220 M221 M222 M223 M224 M225 M226

M231 M232 M233 M262 M272 M281 M320 M416 M630 M781

M782 M903 M904 P241 P243 Q225 Q624 R032

Markush Compounds

199036-E3301-M 199036-E3301-U

Registry Numbers

1327U 0502U

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1990-118790

3 of 3